WARRANTY

Express Warranty:
This cooker is covered by an express warranty for a period of two years (24 months) from the date of original purchase. This warranty is in addition to the rights available to you under the relevant consumer legislation.

The warranty covers rectification free of charge any faults arising from defective materials, components, faulty workmanship or assembly.

The product will be repaired or replaced at the option of Applico Group Ltd.
This exclusive warranty **does not cover** faults arising from installation, poor trade practices by installers, failure to comply with the relevant "Codes of Practice", Building bylaws, use in commercial premises, damage caused by spill overs, lack of maintenance or use of chemical cleaners.

Please fill in the details and keep in a safe place. Proof of purchase will be required for warranty service.

Name _____ **Date of purchase** _____

Address _____

Dealer or agent _____

AFTER SALES SERVICE

For service assistance contact the retailer where the appliance was purchased. The retailer will arrange service for you.
For national assistance,
Telephone (09) 634-0183 *Facsimile* (09) 634-5033
Service Direct FAX (09) 634-0326

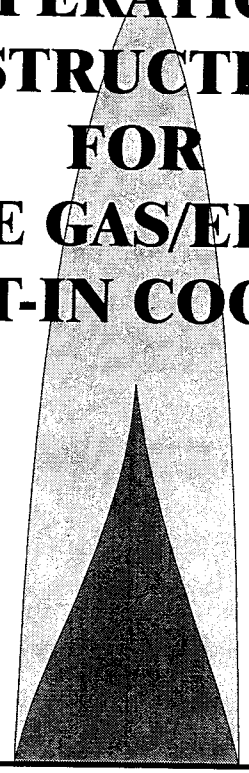
New Zealand Distributor

Applico Group Ltd
120 Captain Springs Road,
Onehunga, Auckland
Private Bag 92900 Onehunga.
Ph (09) 634-0183

91 477 1387

smeg
technology with style

INSTALLATION AND OPERATION INSTRUCTIONS FOR SNZ634E GAS/ELECTRIC SLOT-IN COOKER



INSTALLATION DETAILS

BEFORE YOU START!

Carefully unpack your cooker and **inspect** for any **damage**. Notify your dealer if any damage has accured in transporting this appliance.
Fill in the warranty details on the back page of this card, keep this along with your original purchase invoice in case you need warranty assistance.

Remove the plastic protector film off the side panels and metal lid.

Unbolt the cooker from the wooden transit base, fit the 4 adjustable feet and level the cooker. The cooker must the perfectly level once installed.

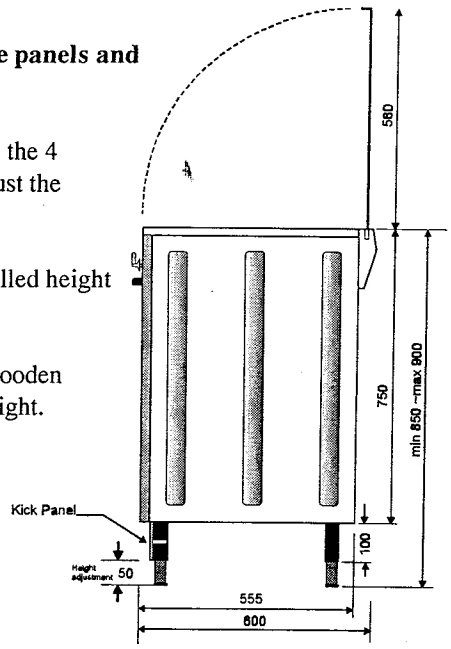
Kick panel trim can be fitted with a minimum installed height of 850mm.

This is a slot in cooker and can be mounted on a wooden plinth to adjust the cooker height to the required height.

The bench top surrounding the cooker must the able to with stand temperatures of 120 ^{0}C

Minimum side clearance to a vertical combustible surface is 200mm.

Do not mount cooker below level (flush) with the bench height.



Width -=598mm

ELECTRICAL REQUIREMENTS

Model SNZ634E 230v ~ 50Hz 2.6kW

THIS APPLIANCE MUST BE EFFECTIVLY EARTHED

Installation of this appliance must be carried out by a qualified electrician and done so in accordence with the Electrical Code of Practice.

Do not connect this appliance together with any other appliance on the same circuit. This appliance must be wired to a separate sub-circuit and protected by a 15amp circuit breaker.

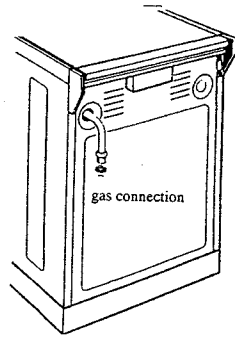
The supply cable must be terminated in the terminal block. Gain access to this by removing the back cover from the appliance.
This appliance can be insatlled plugbed in with an approved 15 amp switched socket outlet.

GAS INSTALLATION

INSTALLATION AND GAS CONNECTION

Installation of this appliance to natural gas must be carried out by a **qualified** installer and in full accordance with the Gas Installation Code of Practice.
All installations require a self certification certificate, completed by the gas installer.
A safety chain is required between the appliance and the wall. This must be firmly secured to prevent the cooker from being pulled over.

GAS CONNECTION (Natural Gas)
Check for correct "GAS TYPE" label before connection.



This appliance is supplied complete with a **1kPa** natural gas regulator.

A ½" adaptor between the swivel connection and the appliance regulator is required. USE IMI TITON PART No. 3200808 ½" BSPP - ½" BSPT MALE TO FEMALE ADAPTOR.

REQUIREMENTS FOR LPG INSTALLATION

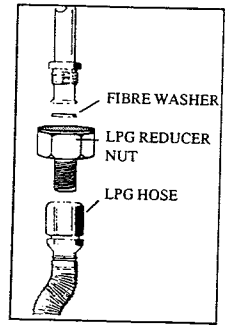
Connection of this appliance to an LPG cylinder larger than **9KG** is considered **GAS fitting** and must be carried out by a qualified gas fitter. All LPG installations are required to be installed in accordance with the Gas Installation Code.

A separate LPG regulator is required at the LPG bottle end.

Approved LPG hose and gas sealant must only be used.

Rubber hose is not permitted where it may pass through a wall, cabinet or floor. Copper only should be used.

A brass reducing nut is supplied to reduce the ½" swivel fitting to ¼' BSP ready to accept the connection of either copper pipe or an LPG hose.



SETTING UP AND ADJUSTING GAS BURNERS.

It is a requirement of the Gas Installation Code for the gas fitter / installer to set, calibrate and adjust the gas to the manufactures requirements.
The gas installer must:

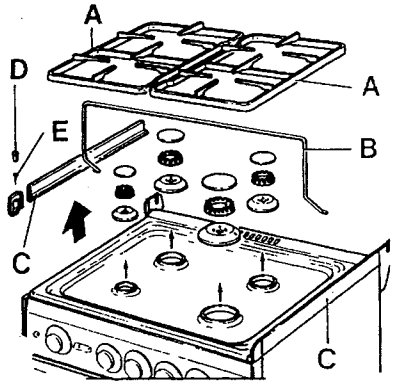
Test the installation for leaks

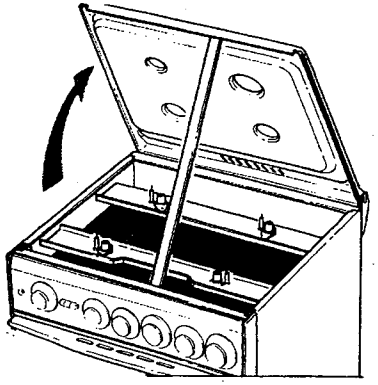
- Set and adjust the appliance regulator to the correct operational gas pressure.
- Set and adjust the low flame by-pass setting.
- Secure the appliance to the wall to avoid tipping forward.
- Instruct the owner in correct operation of this appliance.

Proper performance can only be obtained if these adjustments are correctly done. Warranty service calls do not cover these adjustments.

CHANGING THE GAS TYPE

NG-TO-LPG CONVERSION...OR... LPG-TO-NG CONVERSION





Remove lid and all burner hardware from the cooktop.

Remove rubber plug "**D**" from either side.

Remove screw "**E**"from either side.

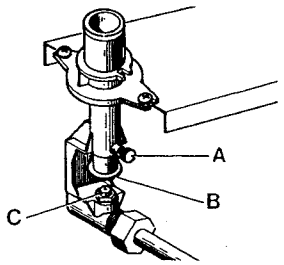
Remove trims "**C**" and lift up hob top.

"**A**" Securing screw for air venturi adjustment

"**B**" Air venturi (should always be set at maximum opening)

"**C**" Gas nozzel (INJECTOR)

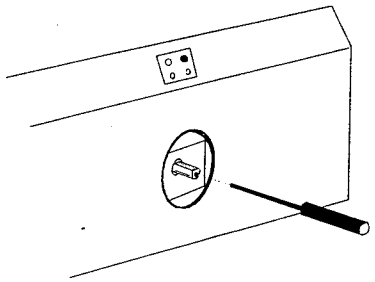
Change injectors to correct gas type. Injectors are availaile by contacting the after sales service No's on the back page.



LOW FLAME ADJUSTMENT

Adjustment of the low flame setting is important in order to obtain a small steady simmer flame when each burner control knob is turned to it's minimum position.

Ignite burner and turn to low flame setting.
Remove control knob and insert a small flat bladed screw driver into the adjustment screw down through centre of gas cock (as shown).
(Flat blade screwdriver 2mm wide blade.)



With the flame burning and the gas knob turned to minimum setting turn adjustment screw anti-clockwise to increase size of flame or clockwise to decrease flame.

Once adjusted the low flame should just creep out past the end of the burner cap and should not go out when the gas knob is turned rapidly from high to low.

USING THE GAS COOKTOP

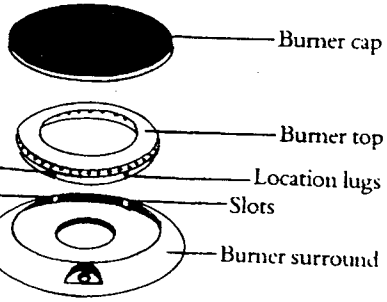
GENERAL CAUTIONS:

Do not spray aerosols in the vicinity of this appliance while in operation!
Do not install near curtains or other combustable material.

The pot and pan must not extend beyond the edge or the trivet (pan support grid)

Never enclose the burner in a wok stand or ring that will concentrate the heat onto the cooktop

Ensure all burner components are properly located and correctly aligned before lighting.



It is very important that the Ultra Rapid burner ring (front right) is correctly to the burner base.

Never use a pan or pot that is to small or way to large for the burner size.

Never attempt to obtain a simmer flame by operating the gas control between the high flame and the off setting.

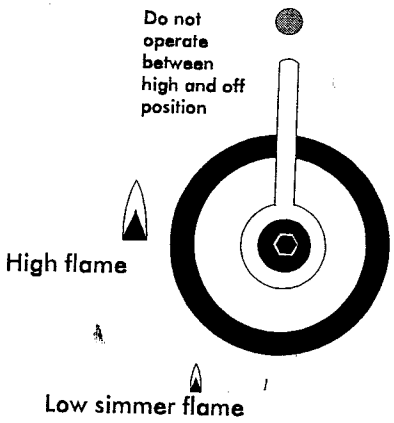
LIGHTING THE BURNERS

The Smeg cooker has electronic spark ignition. To light the burners:

- Ensure the burner components are correctly installed.
- Press in the control knob corresponding to the burner you wish to ignite. [Note, a spark will appear at all burners]
- Keep knob pressed and turn control knob to the large flame symbol.
- Ignition should happen almost instantly. If not, keep the knob pressed in and the turn the knob slowly round to low flame symbol until ignition of the gas takes place.
- Adjust the flame size to the required intensity.

Nb. If electricty fails the gas burners can be lit by a match or gas ignitor..

OPERATING THE BURNERS



The 4 burner gas cooktop on the SNZ634E has four different size burners. This allows a burner of the correct size and heat intensity to be selected for the size of the pot or pan and the energy level required.

A trivet reducer is supplied to allow the use of small sauce pans on the small or medium burners.

TheUltra Rapid front right is the most powerful burner and should not be left operating unattended for long periods.

When the gas is turned down to the low flame symbol a small steady simmer flame should be present. If you are unable to achieve this, check the low flame adjustment setting described on pg 4.

CARE AND MAINTENANCE

Regular cleaning of the burners and cooktop surface will ensure long life from your appliance.

All burner hardware is removable and can be washed in a dishwasher or in the sink with hot water and detergent.

Make sure the burner rings are dry and the holes around the edge are clear before using on the hob.

Grease and other marks can be cleaned off the burner parts with Steel Wool or Scotch-brite pads.

The hob top can be cleaned with Jif, Multi or other similar creame cleaners. Do not use abrasive cleaners or scouring pads on the cooktop surface.

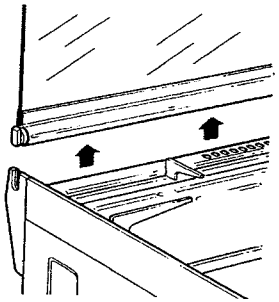
Be very careful not to scratch the cooktop surface on Stainless Steel models.

OPERATING YOUR NEW COOKER

The model SNZ634Eis a combination of a Smeg multi-function oven with a 4 burner cooktop. The oven book enclosed is universal for all Smeg electric ovens and covers the use and operation of the electric multi-function oven.

ADDITIONAL FEATURES ON THE SNZ634E

FOLD DOWN LID

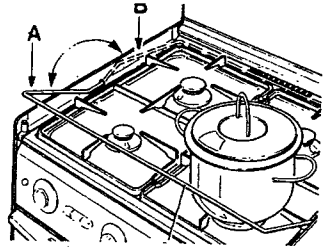


The metal lid is removable. It can be removed for cleaning or left off if there is a problem with opening height above or it blocks a window behind.

Never close the lid while the elements are operating.

POT SAFETY BAR

A special safety bar "A" can be folded forward to stop a pan being pulled off the cooktop. **This should be used when children and elderly persons are near.**



UTILITY COMPARTMENT

Under the oven is a storage / utility compartment. This compartment does not have a separate heating element, but does get warm from the heat of the oven during cooking.

To open, press firmly on the top right hand corner of the utility drawer front and release. The door will pop open.